



BAROLO SORANO

Collectible Wines

750 ml - (available in 6 bt wooden boxes)

A CLASSIC BAROLO

Origin: Sorano in Serralunga d'Alba

Grape Variety: 100% Nebbiolo

Harvest time: 2013 – 14th/17th October / 2015 – 23th/25th

September / 2016 – 4th October

Fermentation: about 15 days at 30°C and then 60% with the “submerged cap” technique (post fermentation maceration) for 25 more days.

Characteristics:

- garnet red colour
- ethereal bouquet; intense tar with a scent of dry flowers, underwood, leather, truffles and sweet spices
- a rich palate; balance and mature tannins contribute to its harmony, distinction and intensity
- a remarkably classy, austere wine, with exceptional richness and tipicity

Serve at: 14°/16°C

Try it with: grilled red meats, meat on the spit, game. “Haute Cuisine” white and red meats with white and dark sauces

Evolution: 20/25 years if kept in a cool and dark place

Vintage currently on sale: 2013 – 2015 - 2016

Produced only in the best vintages